Coleman Cookbook

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Editor:

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We would like to acknowledge those friends and family members whose recipes we have made our very own. Special thanks to our mothers for providing so many of the recipes that appear on these pages.

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Soups

Granny's Lentil Barley Soup

2 T olive oil
2 c chopped onions
2 c diced carrots
1 T minced garlic
1-2 t ground cumin
1 c dried lentils
4 c chicken broth
1 can (28 oz.) plum tomatoes, chopped, with their juices
1 T brown sugar
1/2 c dried barley
1/2 c chopped parsley
Salt and pepper to taste

1. Heat oil in large, heavy pot over medium high heat. Add onions and carrots; cook, stirring occasionally, for 8 minutes. Add garlic and cook 2 minutes, stirring. Add cumin and cook 1 minute longer.
2. Add the lentils, chicken broth, tomatoes, and brown sugar. Bring mixture to a boil, reduce heat slightly, and cook 5 minutes, partially covered. Add the barley, cover partially, and cook 45 minutes, stirring occasionally.
3. Stir in the parsley and season to taste with salt and pepper.

Notes:

- This recipe came from Granny Bazura.

Minestrone Soup

1 jar spaghetti sauce
1 1/2 jarswater
2 cubes beef boullion
2 onions
2 stalks celery
3-4 carrots
1 can diced tomatoes
1 can kidney beans
1 t garlic powder
1 t oregano
1 t basil
1 bay leaf
1/2 c frozen peas
1/2 lb cooked pasta

1. In a large pot, cook all ingredients except pasta and peas for 20 minutes.
2. Add peas and pasta and simmer until warm.

Cheesy Potato Soup

2 c chicken broth
1 c peeled and diced potatoes
1/2 c finely shredded carrots
1/4 c chopped onions
1/4 c finely chopped celery
2 c milk
2 T cornstarch
1 c cheddar cheese

1. In a medium saucepan, combine broth, potatoes, carrots, onions and celery.
2. Bring to a boil, then reduce heat. Cover and simmer about 10 minutes, or until the vegetables are tender.
3. Stir cornstarch into milk and then add to soup.
4. Add chesse and stir until melted.

Ma's Lentil-Ham Soup

1 lb dry lentils (about 2 1/3 cups)
1 1/2 c chopped carrot
1 c chopped onion
1 c chopped celery
1/4 c snipped parsley
1/4 t dried marjoram, crushed
1/8 t pepper
1 meaty ham bone (about 1 1/2 pounds)
7 c water

1. Place all ingredients in crock pot with ham bone on top.
2. Cover and cook on low heat setting for 9 to 11 hours.
3. Lift ham bone from soup. Remove meat from bone; chop meat and return to soup.

Notes:

- This recipe came from Ma Bauer.

Spicy Bean Soup

1 T oil
1/2 c chopped green pepper
1/2 c chopped onion
1 can condensed tomato soup
1 soup can water
1 can pinto beans
1 can black beans
1 t Worcestershire sauce
1 t hot pepper sauce

1. Saute onion and green pepper in oil.
2. Add remaining ingredients and bring to a boil.
3. Reduce heat to low and cover for 5 minutes.

Mom's Green Split Pea Soup

1 c green split peas
2 carrots, diced
2 stalks celery, diced
1-2 large onions, diced
1-2 large potatoes, peeled and diced
4 c water
ham bone (optional)
diced ham

1. Combine all and cook till peas are tender, about 1 1/2 hours.

Steak Soup

1 lb ground beef
3 c water
1 onion, chopped
3 stalks celery, chopped
2 carrots, sliced
1 14 1/2 oz can diced tomatoes
1/2 t pepper
1 10 oz package frozen mixed vegetables
2 t beef base granules
1/2 c butter
1/2 c flour

1. Brown and drain meat.
2. Put all ingredients except butter and flour into crock pot and cook for 8 hours on low or 4 hours on high.
3. Melt butter over medium heat and stir in flour until smooth.
4. Add mixture to soup and stir until thickened.

Summer Corn Chowder

4 oz bacon
2 onions
2 stalks celery, diced
3 cans chicken broth
4 ears corn, removed from cob
5 oz potatoes, diced
2 c half and half

1. Cook 1/4 inch pieces of bacon in a large, heavy pot over medium-high heat. Remove bacon and set aside. Discard all but 2 T of the bacon fat.
2. Add onions and celery. Cook over medium-low heat until translucent, about 8 minutes.
3. Add chicken broth, corn, and potatoes. Bring to a boil. Reduce heat and simmer until potatoes are tender, about 25 minutes.
4. Add half and half. Simmer until soup is hot.
5. Serve garnished with bacon.

Breads

Baking Powder Biscuits

1 c flour
1/2 t salt
1 1/2 t baking powder
3 T shortening
1/4 c plus 2 T milk

1. Cut shortening into dry ingredients.
2. Mix in milk with a fork until dough sticks together and follows the fork around the bowl.
3. Shape into a ball and put on a floured board.
4. Flatten with hands until about 3/4 inch thick.
5. Cut with a cutter dipped in flour or into squares using a knife.
6. Bake on an ungreased sheet for 10 to 12 minutes at 450 degrees.

Notes:

- This came from my 8th grade home economics class cookbook.

Heidi's Banana Chocolate Chip Muffins

1/2 c margarine
1 c sugar
1 egg
1 c overripe mashed bananas (appox. 3 bananas)
1 t baking soda dissolved in 1 t water
1 1/2 c flour
1 t vanilla
Chocolate chips

1. Cream first 3 ingredients. Add rest of ingredients (except chocolate chips) and mix.
2. Add as many chocolate chips as you want. I usually use 1/4 of a bag. Mix by hand.
3. Pour mixture into muffin cups, placed in muffin pan.
4. Bake 12 to 15 minutes at 375 degrees.

Notes:

- This recipe comes from Heidi and Joel Hollingsworth.

Monkey Bread

4 cans biscuits
3/4 c sugar
2 t cinnamon
1 1/2 sticks margarine

1. Cut each biscuit into quarters and roll in cinnamon and sugar mixture.
2. Place all pieces into 10 inch tube pan.
3. Put remaining cinnamon and sugar mixture into a 1 cup measuring cup. Add 1 teaspoon more cinnamon and enough brown sugar to make 1 cup.
4. Melt margarine in sauce pan. Add brown sugar mixture.
5. Bring to a boil for 1 minute then pour over biscuit pieces.
6. Bake 35 to 40 minutes at 350 degrees.

Notes:

- A Coleman family tradition on Christmas morning.

Bran Muffins

2 c Kelloggs All Bran cereal
1 c Nabisco 100
1 c boiling water
1/2 c shortening
1 1/2 c sugar
2 eggs
2 1/2 c flour
2 1/2 t baking soda
1/2 t salt
2 c buttermilk

1. Combine cereals and boiling water; set aside.
2. Cream together shortening and sugar. Add eggs and cooled bran mixture; set aside.
3. Combine flour, baking soda, and salt. Add flour mixture to bran mixture alternately with buttermilk.
4. Line cupcake pan with paper liners. Fill each 2/3 full.
5. Put pans in cold oven set for 400 degrees and the timer set for 20 minutes. When the oven reaches 400, reduce to 350 and finish baking.

Notes:

- The batter can be stored in the refrigerator for one month so you can bake only as many as you need.
- You can "make" buttermilk by adding 2 teaspoons of lemon juice to 2 cups of milk.

Orange Tea Loaf

2 c self-rising flour
2 1/2 t baking powder
Pinch of salt
1/4 c butter or margarine, room temperature
3/4 c sugar
1 egg
Grated peel of 1/2 orange
2 T orange juice
2 T milk

1. Preheat oven to 375 degrees. Grease loaf pan; set aside.
2. Sift flour, baking powder and salt into a medium-sized bowl; set aside.
3. In a large bowl, cream 1/4 c butter and sugar with an electric mixer or a wooden spoon until light and fluffy. Beat in egg, then orange peel, orange juice, and milk. Fold in dry ingredients.
4. Spoon into pan; smooth top.
5. Bake 40 to 50 minutes or until a wooden toothpick inserted in center comes out clean.
6. Cool in pan 5 minutes, then turn out onto a wire rack to cool completely. Wrap loaf airtight and store 1 or 2 days before serving.
7. Slice and serve with butter.
8. Makes 8 to 10 servings.

Notes:

- I made this loaf for the first time for Sharon Sauder's shower in April of 2001.

Honey Buttermilk Bread

2 t active dry yeast
2 c bread flour
1 1/2 t salt
3/4 c buttermilk
2 T honey
1 T butter
3 T water

1. Add all wet ingredients to bread machine, then flour and salt, and last the yeast.
2. Makes approximately a 1 lb loaf.

Notes:

- You can make your own buttermilk by adding approximately 1 t of lemon juice or vinegar to 3/4 cup regular milk.
- I do not add any additional liquid besides the buttermilk when I make this bread. In general, my machine requires less liquid.

Cinnamon Biscuits

1 c flour
1/2 t salt
1 1/2 t baking powder
1 T sugar
1/4 c shortening
1/4 c plus 2 T milk
1 T soft margarine
1/4 c brown sugar
1 t cinnamon

1. Cut shortening into dry ingredients.
2. Mix in milk with a fork until dough sticks together and follows the fork around the bowl.
3. Shape into a ball and put on a floured board.
4. Flatten with hands until about 1/4 inch thick.
5. Spread with margarine and sprinkle with brown sugar and cinnamon.
6. Fold dough in half and pinch together edges.
7. Bake on an ungreased sheet for 10 to 12 minutes at 450 degrees.
8. Cut into strips and eat while warm.

Notes:

- This came from my 8th grade home economics class cookbook.
- The orignal recipe called for you to roll the dough, but I discovered that it doesn't cook in the middle.

Pancakes

1 c flour
1 T sugar
2 t baking powder
1/4 t salt
1 beaten egg
1 c milk
2 T oil

1. Mix together all dry ingredients.
2. Add remaining ingredients with a wisk.
3. Pour about 1/4 cup batter onto a medium hot griddle. Turn when bubbly and dry around edges.

Notes:

- Let batter sit for a few minutes for fluffier pancakes.
- Makes 8 to 10 pancakes.

French Bread for Bread Machine

1 c water
1 T butter
1 t sugar
1 t salt
2 c bread flour
1 package (or 2 1/4 t) yeast

1. Makes a 1 lb loaf.

Notes:

- We often increase the recipe by a half.

Fruit Scones

2 1/2 c all-purpose flour
2 t baking powder
1 t baking soda
1/2 t salt
1/2 c sugar
6 T cold butter, cut in small pieces
1/2 c raisins
1 egg, beaten
1 c (8 oz) plain yogurt
Grated peel of 1/2 lemon
Milk for brushing on scones

1. Preheat oven to 425 degrees. Lightly grease a large baking sheet; set aside.
2. Sift flour, baking powder, baking soda and salt into a large bowl. Stir in sugar.
3. With youf fingers, rub in butter pieces until mixture is crumbly.
4. Mix in raisins. With a fork, stir in egg, yogurt and lemon peel. Blend well to make a dough that barely holds together (you may need to press dough together with your hands).
5. Turn out onto a floured surface. Roll out with a floured rolling pin or pat dough with your hands to make a circle about 1/2 inch think. Cut in circles with a 1 - 1 1/2 inch circular cookie cutter.
6. Place 1 to 1 1/2 inches apart on baking sheet; brush tops lightly with milk.
7. Bake 10 to 12 minutes or until scones are well risen and golden.
8. Transfer to a wire rack to cool 5 minutes. Best if served warm with butter and preserves.
9. Makes about 18 scones.

Notes:

- I always make the mistake of adding all the yogurt at once. Instead, make sure to put in small amounts until the batter looks to be the right consistency. When I do add too much yogurt, I compensate by adding more flour.
- These scones freeze very well. I like to take several out of the freezer, place them in a paper towel, and microwave them on high for 30 seconds.
- I made these scones for the first time at Sharon Sauder's shower in April of 2001.

Main Dishes

Black Bean Pasta

1 T olive oil
1 medium onion
2 jalapeno peppers, finely chopped (without seeds)
4 garlic cloves, minced
1 can diced tomatoes with juice
2 c frozen corn
1 can black beans, drained
1/4 c dried cilantro
1 lb medium shells

1. Cook pasta according to package directions.
2. Meanwhile, in a seperate pot, heat olive oil and saute onion, jalepenos, and garlic - about 5 minutes.
3. Add tomatoes, corn, beans, and cilatro.

Christmas Eve Pasta

1 T olive oil
4 cloves garlic, minced
1 c diced onion
1 c diced red pepper
1/4 c parsley
2 c half and half
2 T flour
10 oz frozen peas
1 lb penne pasta
1/2 c chopped fresh basil
1/4 c grated parmesan cheese

1. Cook pasta according to package directions. Place peas in colander before draining pasta. The boiling water and heat from pasta is enough to heat the peas.
2. In a large pot, saute garlic, onions and pepper in oil until tender.
3. Wisk the flour into the half and half.
4. Add remaining ingredients, half and half mixture, and the pasta and peas to pot. Toss together and serve.

Notes:

- This recipe is a modification from The Frugal Gourmet Celebrates Christmas by Jeff Smith.

Bow Ties with Spicy Chicken and Broccoli

1 lb bow tie pasta
4 boneless, skinless chicken breasts
2 t lemon juice
1/4 t ground red pepper
1/4 t ground black pepper
2 c broccoli
3 T olive oil
1/2 c dry white wine
1/2 c tomato puree

1. Cook pasta according to package directions.
2. Cut chicken into bite size pieces and mix with lemon juice and pepper.
3. Heat olive oil and cook chicken mixture and broccoli until browned, about 5 minutes.
4. Add wine and puree. Simmer for 5 minutes.
5. Mix with cooked pasta and serve immediately.

Sharon's Chicken Enchiladas

8 6-inch tortillas
1/2 c chopped onions
4 cloves garlic, minced
1 t ground coriander
1/4 t pepper
2 T margarine or butter
3 T all-purpose flour
8 oz sour cream
2 c chicken broth
2 seeded and chopped jalapeno peppers; or one 4-ounce can diced green chili peppers, drained
1 c (4 oz) shredded Monterey Jack cheese
2 c cooked chicken
Sliced pitted ripe olives (optional)
Chopped tomatoes (optional)
Sliced green onions (optional)

1. Wrap torillas in foil. Heat in a 350 degree over for 10 to 15 minutes or until softened.
2. For sauce, in a saucepan saute onion, garlic, coriander, and pepper in margarine or butter until onion is tender. Stir flour into sour cream; add to onion mixture. Stir in broth and chili peppers all at once. Cook and stir until thickened and bubbly. Remove from heat, stir in 1/2 cup of cheese.
3. For filling, stir 1/2 cup of the sauce into chicken. Place about 3/4 cup filling atop each tortilla; roll up. Arrange rolls, seam side down, in a lightly greased 12 by 7 inch baking dish. Top with remaining sauce. Bake, covered, in a 350 degree oven for about 35 minutes or until heated through.
4. Sprinkle with remaining cheese. Bake, uncovered, about 5 minutes more or until cheese melts. If desired, sprinkle with olives, tomatoes, and green onions.
5. Let stand 10 minutes.
6. Makes 4 servings.

Confetti Spaghetti

12 oz package spaghetti
1 1/2 lbs ground beef
1 medium green pepper, chopped
1 medium onion, chopped
14 1/2 oz can diced tomatoes, undrained
1 8 oz can tomato sauce
1 T brown sugar
1 t salt
1 t chili powder
1/2 t pepper
1/4 t garlic powder
1/8 t cayenne pepper
3/4 c shredded cheddar cheese

1. Cook spaghetti according to package directions.
2. Meanwhile, in a large skillet, cook beef, green pepper and onion over medium heat until meat is no longer pink; drain.
3. Stir in the tomatoes, tomato sauce, brown sugar, salt, chili powder, pepper, garlic powder and cayenne.
4. Drain spaghetti; add to the beef mixture. Transfer to a greased 13 by 9 inch baking dish.
5. Cover and bake at 350 degrees for 30 minutes.
6. Uncover; sprinkle with cheese. Bake 5 minutes longer or until the cheese is melted.
7. Makes 12 servings.

Notes:

- Sharon discovered this recipe on one of her Wednesday night dinners in the fall of 2001.

Stuffed Shells

1 package jumbo pasta shells
24 oz ricotta cheese
1 egg
1 c shredded mozzarella cheese
1/4 c parmesan cheese
1 T parsley
Spaghetti sauce

1. Cook shells according to package directions.
2. In a bowl, mix together the cheeses, egg, and parsley.
3. Stuff each shell with cheese mixture and place in a 9 by 13 pan.
4. Cover shells with remaining sauce.
5. Bake for 30 to 45 minutes at 350 degrees.

Notes:

- These taste better if you cook and serve them in a blue, ceramic dish.
- The shells won't stick to the dish if you spread a bit of sauce on the bottom.

Chicken Breasts with Creamy Linguine

4 skinless, boneless chicken breast halves
1 t salt
1/2 t pepper
1/2 t paprika
1 T butter
1 T olive oil
1-2 onions cut into slices
4-6 cloves garlic, minced
2 c chicken broth
1/2 can diced tomatoes
2/3 c heavy cream (I use milk when I don't have cream)
8 oz linguine, broken into thirds
1 T chopped basil
1/8 t cayenne

1. Season chicken with salt, pepper, and paprika
2. In a deep 12-inch skillet, melt butter in the olive oil over medium heat. Add the chicken and cook, turning, until lightly browned, 4 to 6 minutes. Remove the chicken and set aside.
3. Add the onion and garlic to the skillet and cook, stirring occasionally, until softened but not browned, 3 to 5 minutes. Add the chicken broth, tomatoes, with their juices, and cream and bring to a boil. Stir in the linguine, basil, and cayenne, and return to a boil. Reduce the heat to medium-low, return the chicken to the skillet, and cover. Cook until the chicken is white throughout but still juicy and the pasta is tender, about 15 minutes.
4. Increase heat to medium-high and boil until the sauce is slightly thickened (as necessary).

Pasta e Fagioli

3 boneless skinless chicken breasts
1 t salt
1/2 t pepper
2 T olive oil
1 medium onion, chopped
3 garlic cloves, minced
5 c chicken broth
8 oz ditalini or elbow macaroni
1 16 oz can kidney beans
1 28 oz can crushed tomatoes with added puree
3 T parsley
1 T oregano
1/8 t crushed hot red pepper
Grated Parmesan cheese

1. Cut chicken into 1/2 inch pieces and season with salt and pepper.
2. In a 5 quart soup pot, heat olive oil over medium-high heat. Add chicken and cook, stirring, until lightly browned on the outside, about 4 minutes. Remove with a slotted spoon and set aside.
3. Reduce heat to medium. Add onion and garlic and cook, stirring occasionally, until softened but not browned, 3 to 5 minutes. Add the chicken broth and bring to a boil.
4. Stir in the pasta and reduce the heat to low. Cook until the pasta is tender but still firm, 10 to 15 minutes. Add the chicken, beans, tomatoes, parsley, oregano, and hot red pepper. Cook, stirring occasionally, until heated through, 5 to 7 minutes.

Flank Steak

1/2 c oil
1/3 c soy sauce
2 T parsley
2 T garlic powder

1. Mix together ingredients and pour over a flank steak or london broil. Marinade for at least 4 hours.
2. Cook on a grill for 7 minutes per side.
3. Slice on an angle.

Notes:

- The longer the meat marinades the better.

Mom's Chili

5 lb ground beef
1 lb onion
53 oz kidney beans
3 qts diced tomatoes
1 qt tomato juice
2 T sugar
Salt and pepper
5-10 T chili powder
Cayenne pepper (to taste)

1. Mix all ingredients in a *large* pot and simmer for at least 4 hours.

Notes:

- "to taste" is really the key!

Turkey Tetrazini

3 c chicken broth
6 oz noodles
1 1/2 c chopped celery
1 c chopped onion
2 cloves garlic, minced
2 T parsley
3 c cooked turkey, diced
1 can cream of mushroom soup
3/4 c diced tomato
3/4 c grated cheddar cheese
2 T bread crumbs

1. Cook noodles, celery, onion, garlic and parsley in broth. Make sure the heat is not too high. The noodles should absorb most of the liquid.
2. Add remaining ingredients except bread crumbs and mix.
3. Put in casserole dish and sprinkle with bread crumbs.
4. Bake at 350 degrees until bubbly, about 45 minutes.

Eye of the Round Roast

1 c orange juice
2 T garlic powder
1/3 c soy sauce
1 eye of the round roast

1. Make marinade from first three ingredients.
2. Place meat in plastic bag and pour in mixture. Marinade at least 4 hours.
3. Place meat in open baking dish. Add 1/3 marinade.
4. Bake at 375 degrees. Baking time is 20 minutes plus 18 minutes per pound.
5. About 20 minutes before meat is done, pour remaining marinade over meat.

Notes:

- Pan juices can be thickened into gravy with 2 T cornstarch mixed with 3/4 c cold water.

Breaded Bird

1/2 c bread crumbs
2 T grated Parmesan cheese
1 t basil
1 t oregano
1 t garlic powder
2 T parsley
2/3 c melted margarine
4 pieces chicken
1/4 c apple juice

1. Combine bread crumbs, cheese, basil, oregano, garlic, and parsley.
2. Dip chicken in margarine, and coat with crumb mixture. Reserve remaining butter.
3. Place chicken in pan and bake 50 minutes at 375 degrees.
4. Add apple juice to butter and pour over chicken. Bake 10 more minutes.

Creamy Baked Chicken

4 boneless skinless chicken breasts
4 slices of swiss cheese
1 can cream of chicken soup
1/4 c apple juice or white wine
1 c bread crumbs
1/4 c melted butter

1. Place cheese on top of chicken in a cooking pan.
2. Combine soup and juice/wine. Pour mixture over chicken.
3. Cover with bread crumbs and then drizzle with butter.
4. Cook for 45 to 60 minutes at 350 degrees.

Pizza Burgers

1 lb ground beef
1 c cheddar cheese
1 8 oz can tomato sauce
1/4 c chopped olives
1/2 t garlic powder
1 onion, diced

1. Brown meat with garlic and onions.
2. Remove from heat and stir in tomato sauce and olives.
3. Place in hot dog buns with cheese.
4. Wrap in foil and bake for 15 minutes at 350 degrees.

Notes:

- Another recipe from Ma Bauer.
- Put the chesse in the bun first to avoid sticking to the foil.
- Can be refrigerated instead of cooked immediately. If so, bake 20 to 25 minutes.

Desserts

Mystery Cake

1/2 c shortening
1 1/4 c sugar
2 eggs
1 c milk
2 1/2 c flour
4 t single action baking powder
1/4 t salt
1 t cinnamon
1 t nutmeg
1 T cocoa
1 T boiling water

1. Line 3 eight inch cake pans with waxed paper.
2. Cream shortening. Slowly add sugar and beaten eggs. Mix well.
3. Sift flour with spices, baking powder, and salt. Add alternately with milk.
4. Pour 2/3 of the batter into 2 pans.
5. Mix the cocoa and boiling water and add to the remaining batter. Pour into third cake pan.
6. Bake at 375 degrees for 20 minutes. Remove from pans immediately.
7. When cooled, ice cake with Mocha Icing.

Notes:

- Single action baking powder is not sold in stores any more. To make your own, combine 2 parts cream of tarter and 1 part baking soda. If you make this in large quantities, mix well each time you use it.

Mocha Icing

3 T margarine
3 c confectioners sugar
5 T cocoa
5 T strong coffee

1. Mix dry ingredients and butter.
2. Gradually add coffee until icing reaches correct consistency.

Notes:

- Add the coffee slowly! If you get too much, you have to add large quantities of confectioners sugar to compensate.

Rice Krispy Treats

3 T margarine
10 oz marshmellows
6 c Rice Krispies

1. Melt margarine in *large* pan on low heat.
2. Add marshmellows and stir until completely melted.
3. Remove from heat and add Rice Krispies. Mix well.
4. Smoosh into 9 by 13 pan and cool.

Black Forest Cake

1 chocolate cake mix
1 can cherry pie filling
1/2 c cherry brandy or schnapps
2 recipes of Cool Whip Frosting

1. Bake cake mix according to directions in 2 eight or nine inch pans. Cool completely. Cut each layer in half horizontally to make 4 layers.
2. Drain cherries and save syrup. Use a sieve. Add brandy to syrup. It will be thin.
3. Drizzle syrup over cut side of layers. Allow syrup to seep into cake.
4. Place 1 layer, cut side up, on plate. Spread with frosting.
5. Top with 2nd layer, cut side down. Cover layer with half of the cherries.
6. Top with 3rd layer, cut side up. Spread with frosting. Top with last layer.
7. Frost sides and top of cake with frosting. Garnish with rest of cherries.
8. Refrigerate until served.

Notes:

- Do not use unsweetened or unthicked sour cherries or maraschino cherries.
- This recipe is from Ruth's Nana Sykes.

Cool-Whip Frosting

1 package instant vanilla pudding
1/4 c powdered sugar
1 c cold milk
8 oz Cool Whip

1. Combine pudding, sugar and milk in small high bowl.
2. Beat on low speed about 1 minute.
3. Fold in Cool Whip.
4. Spread on cooled cake. Refrigerate.

Applesauce Fruitcake

1 c butter, at room temperature
2 c sugar
2 eggs
2 t vanilla
2 c pitted dates, chopped coarsely
3 c applesauce
2 c walnuts, chopped coarsely
2 c mixed candied fruit, chopped coarsely
1/2 t salt
1 t ground cinnamon
1/2 t ground cloves
1 T baking soda
4 c all-purpose flour

1. Cream butter and sugar. Beat in eggs, one at a time, along with vanilla. Add remaining ingredients and blend until all is incorporated.
2. Divide batter among 3 greased loaf pans, approximately 8x4x3 inches each.
3. Bake in a preheated 350 degree oven for 1 hours 15 minutes, or until a toothpick inserted in the center comes out clean.
4. Remove to a cooling rack. When cool enough to handle, remove loaves from pans and cool completely on rack.
5. Wrap in plastic wrap and keep in refrigerator.

Notes:

- You can also make fruitcake cupcakes. Use muffin liners and shorten the baking time to approximately 1/2 hour.
- Before this recipe, I had never enjoyed fruitcake. The applesauce makes is a much lighter dessert.
- This recipe comes from The Frugal Gourmet Celebrates Christmas by Jeff Smith.

Chocolate Pretzel Rings

1 bag mini or ring pretzels
1 bag M&Ms
2 bags Hershey's Kisses

1. Place pretzels on cookie tray.
2. Place Hershey's Kiss on top of each pretzel.
3. Bake for 2 to 3 minutes at 275 degrees to soften kisses.
4. Push M&M onto each kiss.
5. Refigerate 5 to 10 minutes.

Notes:

- Ring pretzels work the best but are harder to find.

Tunnel of Fudge Cake

1 3/4 c sugar
1 3/4 c margarine
6 eggs
2 c powdered sugar
2 1/4 c flour
3/4 c cocoa

1. Heat oven to 350 degrees.
2. Grease 12 inch Bundt pan or 10 inch tube pan.
3. In a large bowl, combine sugar and margarine. Beat until light and fluffy.
4. Add eggs one at a time, beating well after each addition.
5. Gradually add powdered sugar.
6. Stir in flour and cocoa.
7. Spoon batter into pan and spread evenly.
8. Bake at 350 degrees for 45 minutes.
9. Cool upright in pan for 1 hour then remove and cool completely.

Notes:

- Accurate oven temperature and baking time are essential.
- Since this cake has a soft filling, an ordinary "doneness" test does not work.
- Nut lovers can add 2 c chopped walnuts and increase baking time to 60 minutes (this was the original recipe).

No-bake Cookies (Mush)

2 T butter
2 T cocoa
1 T milk
1/2 c sugar
1 t vanilla
4 T peanut butter
3/4 c oatmeal

1. Bring butter, cocoa, milk and sugar to a boil.
2. Boil for 1 minute, stirring constantly.
3. Remove from heat and add vanilla and peanut butter. Stir until smooth.
4. Add oatmeal.
5. Drop spoonfuls onto wax paper or eat from a bowl with a fork.

Notes:

- The amount of oatmeal varies by taste.

Hershey's Kiss Peanut Blossoms

1/2 c shortening
3/4 c peanut butter
1/3 c sugar
1/3 c brown sugar
1 egg
2 T milk
1 t vanilla extract
1 1/2 c flour
1 t baking soda
1/2 t salt
1 package Hershey's Kisses

1. In a large bowl, beat shortening and peanut butter until well blended.
2. Add both sugar and brown sugar. Beat until light and fluffy.
3. Add egg, milk and vanilla; beat well.
4. Stir together dry ingredients then slowly add to peanut butter mixture.
5. Form one inch balls and roll each in sugar. Place on ungreased cookie sheet.
6. Bake 8 to 10 minutes at 375 degrees.
7. Immediately place Hershey's Kiss on top of each cookie.

Notes:

- Be careful, these cookies slide off the tray!

Chocolate Zucchini Cake

1/2 c margarine
1/2 c vegetable oil
1 3/4 c sugar
2 eggs
1 t vanilla
1/2 c sour milk
2 1/2 c flour
4 T cocoa
1 c chocolate chips
1 t baking soda
1/2 t cinnamon
2 c finely chopped zucchini
1/2 t baking powder

1. Cream margarine, oil and sugar.
2. Add eggs, vanilla, and sour milk. Beat well.
3. Mix together all dry ingredients and add to creamed mixture. Beat well.
4. Stir in zucchini and chocolate chips.
5. Pour into greased 13 by 9 pan.
6. Bake for 45 minutes at 350 degrees.

Chinese Almond Cookies

3 c flour
1 c shortening
1 t baking powder
1 c sugar
1 egg
2 t almond extract

1. Cut shortening into dry ingredients.
2. Add beaten egg and almond extract.
3. Mix and knead with hands until soft.
4. Form into small balls and slightly flatten with glass.
5. Bake 10 to 15 minutes at 350 degrees.

Outrageous Chocolate Chip Cookies

1/2 c sugar
1/3 c brown sugar
1/2 c margarine
1/2 peanut butter
1/2 t vanilla extract
1 egg
1 c flour
1/2 c oatmeal
1 t baking soda
1/4 t salt
1 c chocolate chips

1. Combine all ingredients and mix well.
2. Drop by tablespoons onto lightly greased cookie sheet.
3. Bake 10 to 12 minutes at 350 degrees.

Peanut Butter Cookies

1/2 c shortening
1/2 c peanut butter
1/2 c sugar
1/2 c brown sugar
1 egg
1 1/4 c flour
1/2 t baking powder
3/4 t baking soda
1/4 t salt

1. Combine shortening, peanut butter, sugar and brown sugar in a large bowl. Mix well.
2. Mix in flour, baking powder, baking soda and salt.
3. Make 1 inch balls, and place 3 inches apart on a greased cookie sheet.
4. Dip a fork in flour and cross each ball both ways.
5. Bake for 5 to 8 minutes at 375 degrees.

The Great Pumpkin Dessert

1 can (15 oz) solid-pack pumpkin
1 can (12 oz) evaporated milk
3 eggs
1 c sugar
4 t pumpkin pie spice
1 package yellow cake mix
3/4 c butter or margarine, melted
1 1/2 c chopped walnuts
Vanilla ice cream or whipped cream

1. In a mixing bowl, combine the first five ingredients.
2. Transfer to a greased 13 by 9 inch baking pan.
3. Sprinkle with dry cake mix and drizzle with butter.
4. Top with walnuts.
5. Bake at 350 degress for 1 hour or until a knife inserted near the center comes out clean.
6. Serve warm or cold with ice cream or whipped cream on top.

Notes:

- You can make your own pumpkin pie spice with the following ingredients: 2 t cinnamon, 1 t nutmeg, 1/2 t ginger, and 1/2 t ground cloves.

Monster Cookies

3 eggs
1/2 lb brown sugar
1 c sugar
1 t vanilla
1 t karo
2 t baking soda
1/4 lb butter
1 1/2 c peanut butter
4 1/2 c oatmeal
1/4 lb chocolate chips
1/4 lb M&Ms

1. Mix all ingredients together.
2. Drop spoon-fulls of batter onto greased cookie sheets.
3. Bake 10 to 12 minutes at 350 degrees.

Notes:

- Andy Miner has an incredible analysis of the nutritional content of these cookies. (http://www.cs.iastate.edu/~asminer/Nonserious/Monster/index.html).

Chocolate Chip Cookies

2 sticks margarine
3/4 c sugar
3/4 c brown sugar
1 t vanilla
1 t water
2 eggs
2 1/4 c flour
1 t baking soda
1 t salt
1 bag chocolate chips

1. Mix together margarine, sugar, brown sugar, vanilla, and water.
2. Add eggs and mix well.
3. Stir together dry ingredients and add to batter. Mix well.
4. By hand, stir in chocolate chips.
5. Drop onto greased cookie sheets.
6. Bake for 12 minutes at 350 degrees.

Chocolate Crinkles

1/4 c butter
4 (1 oz) squares unsweetened chocolate
2 c all-purpose flour
2 c white sugar
2 t baking powder
1/2 t salt
3 eggs
1/3 c confectioner's sugar for decoration

1. Melt butter and chocolate either in microwave or over low heat on the stove. See chocolate for specific melting instructions. Allow to cool slightly.
2. Stir in remaining ingredients, except powdered sugar.
3. You may chill the dough, but it is not necessary.
4. Preheat oven to 325 degrees.
5. Shape dough into 1 inch balls. Roll in powdered sugar to coat heavily. Place 2 inches apart on an ungreased cookie sheet. Bake for 17 minutes or until edges are set. Remove from cookie sheet and cool on rack.

Notes:

- These cookies must be stored in an airtight container. If you leave them out, they become rock solid. They get stale relatively quickly, so plan to eat them soon after you make them, which should not be a problem if you have chocolate lovers around :)

Apee Cakes

1 c dark brown sugar
1 t baking powder
3 c flour
1/2 t baking soda
1/2 c shortening
1 egg
1/2 c milk

1. Place all dry ingredients in a large bowl and mix by hand until well blended. Mix in egg and milk.
2. Place batter into greased muffin pan or muffin-top pan. The top of the muffin is the best part, so I recommend the latter.
3. Bake at 350 for 10 to 15 minutes, depending on desired level of doneness.
4. Serve hot or cold. They are excellent dunked in hot tea.

Notes:

- This is a family recipe, passed on from my grandmother to my mother to me. Ben says they taste like cardboard, but they are one of my favorite tea-time snacks.

Paul Bunyan Cookies

1 1/2 c butter/margarine
1 1/2 c sugar
2 eggs
4 c sifted flour
3 t baking powder
1 T vanilla
2 T milk

1. Cream together margarine, sugar, eggs, and vanilla until light and fluffy. Stir in milk. Sift together flour and baking powder. Stir into creamed mixutre, blending well. Divide dough into 3 sections. Use food coloring to dye one section green and the other red. Chill one hour or more.
2. On floured surface, roll dough 1/4 inch thick. Cut cookie with a large circle. It is best to use the lid of a raisin container or some other lid of similar size. Use a shaped cookie cutter to cut out a whole in the middle of the circular dough. Then, place a colored cookie of the same pattern into the whole in the middle and vice versa. Since they're made with Paul Bunyan in mind, these cookies are supposed to be very large, about 3 or 4 inches in diameter.
3. Bake cookies on ungreased cookie sheets for 10 minutes or until light brown at 375 degrees.

Notes:

- These are a Bauer family Christmas tradition. They're colorful and lots of fun for kids.

Peanut Butter Oatmeal Criss-Cross Cookies

1 1/2 c shortening
1 c sugar
1 1/2 c brown sugar
3 eggs
1 1/3 c peanut butter
3 1/2 c flour
2 t baking soda
2 c oatmeal

1. Beat shortening and both sugars together until creamy.
2. Add eggs one at a time, beating well after each addition.
3. Blend in peanut butter.
4. Sift flour and baking soda and add to creamed mixture.
5. Stir in oatmeal.
6. Form into 1 inch balls on ungreased cookie sheets. Criss-cross with fork.
7. Bake 12 to 15 minutes at 350 degrees.

Pistachio Marble Cake

1 white cake mix
1 package instant pistachio pudding
4 eggs
1/2 c water
1/2 c orange juice
1/2 c oil
3/4 c chocolate syrup

1. Grease a 10 inch tube pan.
2. Mix all ingredients except syrup.
3. Put 2/3 of batter into pan.
4. Add syrup to remaining batter and mix well.
5. Add batter to pan.
6. Using two knives, criss-cross batter to create marbled look.
7. Bake for 50 to 60 minutes at 350 degrees.
8. Cool in the pan for 10 minutes.

Notes:

- Creating a good marble is a difficult art!

Snickerdoodle Cookies

1 c butter
1 1/2 c sugar
2 eggs
2 2/3 c flour
2 t cream of tartar
1 t baking soda
2 t sugar
2 t cinnamon

1. Mix together cinnamon and sugar in shallow bowl.
2. Mix butter, sugar and eggs.
3. Add flour, cream of tartar and baking soda.
4. Form 1 inch balls and roll in cinnamon and sugar mixture
5. Press flat with fork onto ungreased cookie sheet.
6. Bake 8 to 10 minutes at 350 degrees.

Drinks

Green Bowl Punch

Pineapple juice
Cranberry juice
Ginger ale
Lime sherbet

1. Combine equal parts pineapple and cranberry juice.
2. Add twice the amount of ginger ale to the mixture.
3. Chill and float sherbet on top when serving.

Notes:

- This recipe comes from my Latin teacher and friend, Mrs. Sue Shelosky.
- I named it green bowl punch because it looks beautiful in my antique forest green punch bowl.

Lemonade Syrup

3 oranges
3 lemons
5 lbs sugar
2 oz citric acid
5 c cold water
5 c boiling water

1. Cut oranges and lemons into eighths (including rind).
2. In a blender, grind up lemon and orange pieces with cold water.
3. In a *very large* container, mix ground up lemons and oranges with remaining ingredients. Mix well.
4. Refigerate over night.
5. Use a strainer to remove syrup from rinds.

Lemonade

2 1/2 c lemonade syrup
1 gallon water

Side Dishes

Microwave Potatoes

Potatoes
Milk
Flour
Butter
Salt and pepper

1. Peel potatoes and slice thin.
2. In an over-sized microwave-safe pan, alternate layers of potato slices with sprinkled flour.
3. Add 1 T of butter per potato.
4. Add enough milk to reach half way up potato layers.
5. Cover and microwave for 7 minutes on high.
6. Stir and microwave for 8 to 15 more minutes until potatoes are tender.

Notes:

- The milk tends to boil over if the pan is not big enough. This makes a *really* big mess in the microwave!

Onion Potatoes

1/4 c oil
1 package onion soup mix
4 potatoes, diced

1. Add all ingredients to a plastic bag and mix.
2. Pour onto a well-greased baking pan and bake for 1 hour at 375 degrees.

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